

Champagne Lancelot Pienne Cramant



“Table Ronde” Grand Cru Blanc de Blancs Extra Brut NV

Gilles Lancelot’s “Table Ronde” cuvée of Blanc de Blancs hails exclusively from the family’s parcels in the grand cru villages of Cramant, Avize and Chouilly, with the vines a minimum of fifty years of age. The current release is also from the base year of 2016, with twenty percent of the cuvée composed of reserve wines from the family solera. The wine was disgorged in July of 2020 and finished with a dosage of 3.5 grams per liter. The bouquet wafts from the glass in a youthfully complex nose of delicious apple, pear, brioche, a lovely base of limestone, hints of the pastry cream to come and a topnote of fruit blossoms. On the palate the wine is brisk, full-bodied, focused and rock solid at the core, with excellent balance and grip, superb backend mineral drive, elegant mousse and a long, nascently complex and very promising finish. This is more primary in personality than the Instant Présent bottling, with more mid-palate depth and mineral drive, but it also is a younger wine and will need a bit of bottle age to really start hitting on all cylinders. 2023-2050.

92 pts–John Gilman, A View from the Cellar, April-May 2021

The following have also reviewed this wine:

92 pts– Wine & Spirits, The Year’s Best Champagne issue, December 2019

93 pts– International Wine Review, January/February 2020